

Scorpion

Mediterranean Bar & Grill

A stylized white scorpion logo with a curved tail and pincers, positioned to the right of the main text.

SCORPION BARCELONA INSPIRED PAELLA

Every Thursday night as a Prix-Fixe 3 course dinner **40pp**

Scorpion Signature Flatbreads

- ~ "Crispy Bread" Fresh Basil Pesto, Balsamic Reduction, Parmesan Reggiano Cheese **9**, Served with House-made Dips **17**
- ~ "Pizzeta", Baked Balsamic Tomatoes, Basil Pesto, Chili Panela Cheese **12**
- ~ "Pollo Loco", Jalapeños Pesto, Grilled Chicken, Pears & Roquefort Cheese **14**
- ~ "Jamón Ibérico", Spanish Prosciutto, Sun-Dried Tomato Pesto, Olives, Bocconcini Cheese **14**

AMUSE - TAPAS

- ~ Pescadito Frito, Fried Smelts with lemon dill mayo **10**
- ~ Dusted Fried Calamari, Smoked Jalapenos dip **13**
- ~ Pulpo a la Gallega, Galician Style Braised Octopus **13**
- ~ Croqueta de Zucchini, creamy dipping sauce **8**
- ~ Green Olives with orange & lemon zest **7**
- ~ Black Olives with cumin & fennel seeds with Olive Oil **7**
- ~ Green Fava Beans with Spanish & Prosciutto **9**
- ~ Grilled Fennel, Zucchini & Sweet Peppers, Cilantro Dressing **9**
- ~ Spanish Beef Meatballs with Tomato Olive Fricassee **10**
- ~ Lamb Skewer with thyme, coriander & lemon **12**
- ~ Moroccan Chicken Kebob, cinnamon & za'atar **10**
- ~ Home-made Chorizo sauté in red wine & parsley **12**
- ~ Salted Bacalao (Cod) Croquette with Spinach **13**
- ~ Crusted & Fried Manchego Cheese, Cucumber Dip **9**
- ~ Traditional Spanish Potato Tortilla with Pimientos **7**
- ~ Anchovies, Peppers & Creamy Goat Cheese Toast **9**
- ~ House-made Crostini, roasted garlic & parsley **6**

MEDITERRANEAN DELIGHT

- ~ Grilled Greek Saganaki, Pan-Seared Kefalotyri Cheese, Lemon Ouzo Reduction, Spring Mix, Kalamata Olives **13**
- ~ Baked Tomato "Short Stack", Fresh Basil Pesto, Ricotta Cheese, Organic Greens, Balsamic Honey Reduction **13**
- ~ Scorpion Beet Salad, Steamed Red Beets, Gourmet Greens, Sautéed Nuts, Bitter Orange Vinaigrette **15**
- ~ "A Dash of Sass", Rosemary Marinated Flank Steak, Herbed Goat Cheese, Wild Mushrooms, Tequila Lime Reduction **19**
- ~ Greek Spanakopita, Spicy Olives & Smoked Feta Cheese, Micro Greens, Balsamic Reduction **12**
- ~ Tapas Platter, Argentinean Beef & Chicken Empanadas, Curry Samosas & Greek Spanakopita **double 30 foursome 60**
- ~ Scorpion Signature Cozze (Mussels) Choose Coconut Dill Cream Curry, Gazpacho Tomato Marinara or Spicy Chorizo Wine Reduction. Served with Garlic Toast. **single 14 double 24**
- ~ Asado Criollo Platter, Pernot Fennel Sweetbreads, Portuguese Chorizo & Blood Morcilla, Organic Greens **double 29**
- ~ Gambas al Ajillo (Garlic Shrimp), Organic Greens, Prosciutto Bits, dressed with Fennel, Bell Peppers and Olive Fricassee, Lemoncello Dressing **19**
- ~ Santorini Grilled Calamari, Tzatziki Lime Remoulade, Organic Greens, Citrus Passion Fruit Vinaigrette **15**
- ~ House-Made Crab Cake, Roasted Fresh Fruit and Corn Salsa, Micro-Greens, Romesco Sauce **15**
- ~ Valencia Style Seafood Tapas Platter, Grilled Mediterranean Shrimp, Santorini Grilled Calamari and Crab Cake **double 45 foursome 90**

FUNISTRADA

- ~ Aragosta (Lobster) Medallion, Smokey Tomato Relish, Goat Cheese, Sweet Truffle Chocolate Crema **30**
- ~ Scorpion's Porcini Mushroom Ravioli, Goat Cheese, Roasted Fennel Marinara Sauce, Truffle Oil **26**
- ~ Spinach & Ricotta Cannelloni al Forno, Cream Wine Sauce, Organic Greens, Balsamic Reduction, Garlic Toast **25**
- ~ Wild Mushroom Risotto, Sautéed morsels of Beef Tenderloin, Red Pepper, Fennel Smoked Tomato Reduction **26**
- ~ Seared Butternut Squash Agnolotti, Sage Infused Butternut Sauce, Gorgonzola Cheese, Vegetables Bundle, Garlic Bread **25**
- ~ Linguini Pescatore, Grilled Calamari & Garlic Shrimp, Mussels, Organic Basil Pesto, Pomodoro Wine Reduction **27**
- ~ Penne alla Vodka, Spanish Chorizo, Lomo Beef, Organic Tomato Vodka Sauce, Pecorino Cheese, Garlic Crostini **25**

PREMIER EXPERIENCE

- ~ Argentinean Malbec Braised Beef Short Rib, Pomegranate Chipotle Glaze, Scorpion's Pasta with Roasted Garlic and Wine Tomato Broth **29**
- ~ Turkish Asado Brochette, Marinated Beef, Chicken & Lamb, Fresh Mint & Herbs, Scorpion Veggies & Potatoes **28**
- ~ Coconut Shrimp & Seared Scallops, Dill Roasted Peaches, Aromatic Basmati Rice, Seasonal Scorpion Veggies **30**
- ~ Savory Grilled Lamb Tenderloin, Mango & Ancho Pepper Chutney, Bright Greens, Minted Lamb Demi Glaze **31**
- ~ Pan Seared Chilean Sea Bass, Fennel & Mango Slaw, Snow Rice, Passion Fruit & Raspberry Beurre Blanc **35**
- ~ Pistachio Crusted Orange Roughy Filet Balsamic Tomatoes, Chili Kalamata Olives, Beurre Blanc Pernot Reduction **29**
- ~ Moroccan Lamb & Beef Kofta, Marinated Ground Beef & Lamb, Minted Yogurt, Bermuda Onion & Cucumber Salad **27**
- ~ Grilled Beef Tenderloin dressed with Wild Mushroom Gorgonzola Ragu, Wrapped in Pancetta, Seasonal Scorpion Veggies & Potatoes, Cognac Thyme Jus **33**

SYMPHONY OF DESSERT

Enjoy Any House-Made Dessert **9ea**

- ~ Cinnamon Mango Cheesecake, Blueberry Coulis
- ~ Scorpion Chocolate Volcano, Walnut White Banana Crema
- ~ Signature Dulce de Leche, Coconut Carrot & Lemon Cake
- ~ Fraktals Chocolate Layer Cake, Strawberries Coulis
- ~ Pineapple Granita, Caramelized Rum Bananas, Cream Coulis

"PANZA LLENA, CORAZÓN CONTENTO"

Be sure to visit our website for Special Events, Cooking Class Schedules and Catering Menus. Click on www.scorpionchef.ca

Find us also on Facebook by searching "Scorpion Fine Food Boutique", where you'll find pictures, event invitations and general interest items.

Buon Appetito, Ciao!

Chef Marcello Anastasi

Please note that the management and staff may not be held legally or personally responsible for any allergic reactions that may result, as not all of the ingredients for all dishes are listed in the menu. If you may have a food allergy of any type, please make our servers aware at the time of ordering and we will do our best to accommodate.